



## The Claiborne Clarion

A Newsletter For  
The Claiborne  
Community

Vol 13, August 2020

Barbara Reisert, Clarion Founder and Editor Emerita  
Kirke Harper, President Claiborne Association  
Pat Flory, Editor; Photo by Renny Johnson

### August Birthdays

<i>John Scott</i>	<i>Aug 1</i>
<i>Mo McHugh</i>	<i>Aug 2</i>
<i>Mike Kuperberg</i>	<i>Aug 3</i>
<i>Jim Richardson</i>	<i>Aug 4</i>
<i>Sally Cockey</i>	<i>Aug 8</i>
<i>Tyler Murphy</i>	<i>Aug 10</i>
<i>Jeanne Kuperberg</i>	<i>Aug 13</i>
<i>Bill Sewell</i>	<i>Aug 14</i>
<i>Jack Harrald</i>	<i>Aug 18</i>
<i>Kirke Harper</i>	<i>Aug 27</i>

*if you want to add your name and birthdate to the Claiborne Birthday List, please contact Pat Flory at [patflory@gmail.com](mailto:patflory@gmail.com)*



### Claiborne Picnic and General Meeting

Not wanting to take chances with anyone's health, our usual end of the summer Claiborne picnic has been cancelled. So, this year's Fall General Meeting will be held virtually. Later this month, you can expect to get an email about the meeting including the voting for new Board members, approval of the minutes from the virtual Spring General Meeting, as well as next year's budget. Stay safe. Stay well. Hopefully, we can all gather together soon.



### Claiborne Picnic Memories





"From our village sign maker"



"Todd's Bountiful Harvest"



"Afternoon Stroll"



"Catching up Social Distancing Style"

Please send pictures you wish to share in the Clarion or on the website to [patflory@gmail.com](mailto:patflory@gmail.com)

### President's Update...

Cucumbers, zucchini and tomatoes everywhere! Even an excess box of apples turned up at the hall the other day. It's high summer, and the abundance can be a little overwhelming in our little paradise. For many across the country these are trying times, with job insecurity and high unemployment caused by the COVID-19 pandemic. We will overcome this, as we as a country have overcome hardships before. But, until treatments and vaccines are available, we still need to use caution.

It feels as if the beach situation is getting better. There's more police presence, better trash pickup, less alcohol use, and less nighttime use. Thanks to everyone who participated in the parking survey. We shared the results with county staff and we will have discussions with them about how to proceed.

The Board is in the process of increasing insurance coverage on the Hall to 100% of replacement cost. We also installed a fire and heat alarm system that is monitored 24 hours a day. The new system produces peace of mind and may result in slightly lower insurance costs.

The Association will receive a \$500 grant from Choptank Electric Trust for electrical improvements and ceiling fans. Choptank will make the payment directly to our installer after the work is completed. Jim Richardson installed a few new bricks in the new sidewalk. Some were replacements correcting errors and others were new names. There is progress toward installing Patti's Orchard behind the Hall.

The Association's board met virtually again in July. We accepted the Nominating Committee's slate of candidates for next year and approved some minor budget changes. The slate of candidates for the election of new officers is:

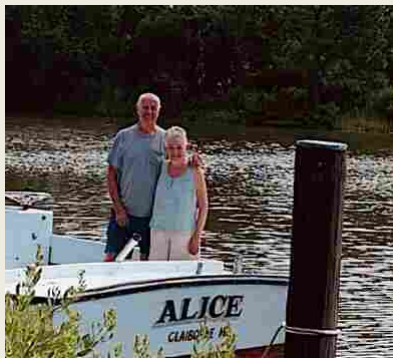
- |                |  |
|----------------|--|
| President      | Mary Gregorio                                  |
| Vice President | Kristen Lysett                                 |
| Secretary      | (Haddaway) Abby West                           |
| Treasurer      | Mike Friedberg                                 |
| At Large       | Brian Boos, Jr., Carrie Kabler, Jim Richardson |

Thanks to the Nominating Committee of Pat Flory, Barbara Haddaway, Mike Kuperberg and Carrie Kabler.

A quiet fundraising campaign is underway seeking donations toward our annual operating costs. Several families have agreed to make a monthly donation while others will make an annual donation. Would you consider donating \$25 to \$50 a month? It's easy to instruct your bank to send a check to the Association each month.

## A Moment in Claiborne History

By Suzanne Todd



Bill and Alice are saying goodbye to their boat, "Alice", which just returned to its slip from getting a fresh coat of bottom paint, new zincs, and topside paint. Alice, a wooden boat, was built in 1973, and they bought it in 1993. It's seen many years of crabbing, oystering, and fishing. They hope to find a new owner who plans to use it for crabbing. So hopefully, "Alice" will continue to lead a useful life. (*No double meaning there.*)

As for Bill and Alice, they plan to get another boat, but one that doesn't require as much maintenance. We'll miss seeing "Alice" on Tilghman Creek.

## Another Change in the Creek ...

The *J. Roberts Bateman*, was put to rest this summer. She was a converted-schooner oystering boat built in 1928. 74 ft in length, she spent the past several years berthed on Tilghman Creek off of Shirley Cockey's dock. She was last owned by the Spurry family and has participated in the Chesapeake Bay oyster recovery program.



## Buon Appetito!



Growing up in an Italian-American family in Connecticut, one of the blessings of summer was too many zucchini plants and so an overabundance of zucchini flowers. Picking the flowers, battering them up and frying them was an appetizer treat for July and August. Travelling to Rome I discovered their "fancier" version was to stuff the blossom with mozzarella and an anchovy before dipping in batter. Whichever version, the fleeting summer treat is spectacular.

*Give it a try. Simple. Delicious. - Liz (Caputo) Crenshaw*

### Fried Zucchini Flowers

Cook time: none

Servings: 4 servings

Meal type: appetizers

### Ingredients

12 zucchini flowers with stems      1 cup ice water

1 cup all-purpose flour                2 large egg yolks

Vegetable oil, for frying                Kosher salt and freshly ground black pepper

### Directions

1. Pick male blossoms (ones with stem, not ones attached to small zucchini's) early in the morning...when they are usually open and you can shake out any bugs. Store in airtight container in refrigerator. Just before cooking, rinse and check inside for bugs. Pat dry.
2. Pour a few inches of oil in a deep fryer or large, heavy pot and heat to 375 degrees F.
3. In a deep mixing bowl, lightly beat the egg yolks and pour in the ice water; mix to combine. Add the flour and continue to mix until the batter is the consistency of heavy cream. Dip 2 zucchini flowers at a time in the batter to coat completely, letting the excess drip off. Fry the flowers in the hot oil for 2 minutes until crisp and golden brown. Drain the fried flowers on a wire rack or a platter lined with paper towels, season with salt and pepper while they are still hot. Repeat with the remaining zucchini flowers.

*Note: If you want to serve fewer flowers, the batter will store in a jar in the refrigerator for days.*

## Ask Norman\* (and Kristen)

by Kirke Harper

Recently, in response to a question about crabs, one of the men who crabs in Claiborne from a small boat using an umbrella for a Bimini, said, "The water's too warm. The crabs won't come up through the hotter water to take the bait. And it's too salty because we've had no rain."

The other day your reporter encountered Norman Haddaway and asked him why people were complaining that there aren't many crabs this year. "Because there aren't any," was Norman's cryptic reply. "The state's Winter Dredge Survey," he went on, "identified a huge number of immature crabs and predicted a banner year. But those crabs aren't mature yet and won't be until late August. By then the price will be way down."

Later that same day, Norman's daughter-in-law, Kristin Lysett, whose PhD is in crab biology, in response to the same question, said, "It could be the temperature of the water. People using traps in the main stem of the bay are bringing large harvests into Tilghman. But it could also be the food available in the tributaries. Crabs are very food-sensitive. That's why crabbers change bait during the season."

*\*An occasional column inspired by John Scott*

## Escape to Bayside or Return to the Bay? – by Jennifer Shea



Both titles describe Jenni Keller and David Tull's move to Claiborne. Jenni, a medical editor, and David, an artist, were living in DC's Mount Pleasant neighborhood when Covid 19 provided the extra motivation to escape the city and follow David's dream of returning to life on the Chesapeake Bay.

David, who grew up in Annapolis, started sailing at 5 years old. He has crewed on a wide variety of boats from Flying Scots, to J24's, Tartan40's, and Maxis, and is eager to resume. Previously, he worked in advertising but now is happily focused on his art and converting the Bayside house's full basement (once used for boat building!) into his studio.

Jenni, (yes, yes, Claiborne welcomes yet another Jennifer! Is this a Jendemic?), moved to DC 16 years ago after a tour in the Peace Corps in Panama. She planned to go into international work when she returned but instead found herself editing medical materials for the Association of American Medical Colleges and the American College of Cardiology, and other associations- work that can easily be done away from DC. Jenni is an avid photographer and eager to finish settling in so she can explore all the Bay's beauty. **Welcome!**

To view a video of Don and Jenni, [click here](#)

## Beach Updates...

### Miles-Wye Riverkeeper Bacteria Monitoring Program

(red = failing result)

	5/21	5/28	6/5	6/11	6/19	6/25	7/2	7/9	7/16	7/23
Drum Point Beach	20	285	20	160	3076	20	246	52	31	10
Claiborne Cove	201	52	10	2987	880	10	41	63	171	404
Claiborne Beach	10	52	0	63	331	41	0	301	0	50
Tunis Mills Landing	41	30	30	20	31	74	74	10	74	10
Miles River Yacht Club	31	98	31	305	52	110	20	110	10	41

<https://www.shorerivers.org/swim>

Please visit the redesigned and up-to-date Claiborne website at [claibornemd.org/](http://claibornemd.org/). The website offers links to the Clarion, bylaws, board meetings and other facts about Claiborne.

You can download the Clarion <https://www.claibornemd.org/2020>

## Claiborne Picnic Memories

